Café Dupont

Roasted Tomato and Andouille Sausage Soup 6.00

Fried Oysters and Okra with Cayenne Butter Sauce and Horseradish Cream Fraiche 10.00

Seared Duck Breast with Prosciutto, Parmesan and Onion Grits, Baby Lettuces and Tangerine Vinaigrette 9.00

Organic Lettuces with Fried Goat Cheese, Grilled Pears, Country Bacon and Browned Butter Vinaigrette 8.00

Watercress and Fennel Salad with May Tag Blue Cheese, Spicy Toasted Cashews and Apple and Honey Vinaigrette 8.00

Maine Organic Salmon Wrapped in Bacon with Garlic Wilted Watercress and Potato Fennel and Apple Puree 21.00

Beef Tenderloin with Boursin Sauce, Horseradish Roasted Potatoes and Fried Red Onions 23.00

Pecan Dusted Trout with Crabmeat Meuniere Butter, Haircot Vert, and Bourbon and Cane Syrup Sweet Potatoes 20.00

Pan Seared Scallops with Andouille Etouffe, Cranberry Beans and Herb Butter Rice 22.00

Roasted Lamb Leg with Minted Raspberry Reduction, Lamb Jus, and Butternut Squash Risotto 19.00

Grilled Sea Bass with Corn Fritters and Ragout of Aritichokes , Roasted Tomatoes, and Greek Olives 23.00

Vegetable Tasting 17.00

Café Dupont Beignets 7.00

Banana's Foster 8.00

Brioche Tartlet with Apple, Cranraisins, and Cream Cheese 7.00

Double Chocolate Pudding with Mint Whipped Cream and Honey-Nut Cookie 7.00

Chef Choice Three Course 35.00

Chef Choice Five Course 45.00

Only one check presented to parties of six or more with 18% gratuity added

113 20Th Street North Birmingham, Alabama 35203 205.322.1282